Livio Felluga,

`Terre Alte` Friulano/Pinot Bianco/Sauvignon Blanc 2022

Colli Orientali, Friuli-Venezia Giulia, Italy

Grape Varieties	**50% Friulano** **25% Pinot Bianco** **25% Sauvignon Blanc**
Winemaker	**Viorel Flocea and Stefano Chioccioli**
Closure	**Agglomerated Cork**
ABV	**13.5%**
Residual Sugar	**4.54g/L**
Acidity	**5.64g/L**
Bottle Sizes	**75cl**

PRODUCER

Livio Felluga emigrated from Istria and established his property in Brazzano in the 1950s. Convinced of the winemaking potential inherent in Collio and the Colli Orientali of Friuli, he bucked the trend of the times and started buying vineyards. Their landmark Terre Alte was first produced in 1981 and they have continued to make innovative and consistently high quality wines since. Winemaker Andrea Felluga has embraced stelvin in a characteristically forward-looking way. After experimenting with the closure for five years, he felt confident in using the stelvin closure to retain freshness and perfume in his wines.

VINEYARDS

Livio Felluga owns 135 hectares of prime vineyard in Rosazzo, the best area in Friuli. Created in 1981, the fruit for this wine comes from the hillside vineyards around the Rosazzo abbey, where viticulture dates back to the 1082 AD. The soil here is composed by marl and sandstone flysch ('ponca' in the local dialect) of Eocene origin. The vines are Guyot trained.

VINTAGE

The 2022 vintage saw regular weather patterns in the northern regions of Italy, with average snow levels in the Alpine regions. Serious draught conditions only started with an unprecedented heat wave at the end of May and the absence of rain for over a hundred days. Winemakers were able to cope with these extreme temperatures only by increasing grape protection against the sun and by using state-of-the-art irrigation methods.

VINIFICATION

The healthy and perfectly ripe grapes were harvested by hand, in small crates, to preserve the integrity of the berries. Carefully destemmed and left to macerate for a short period, the fruit was then soft crushed and the must obtained was allowed to settle. The must underwent fermentation in temperature-controlled stainless steel tanks and was then racked onto oak casks where the alcoholic and malolactic fermentation took place. It then settled on the lees to enhance savouriness, creaminess and ageing potential. Bottling took place the following summer. Tertiary aromas will develop over the years to come.

TASTING NOTES

Intense straw yellow in colour. On the nose, this wine is extremely complex and rich. Aromas of exotic fruit combine perfectly with notes of bergamot, citrus peel and sweet almond. Full-bodied, structured and layered, the palate has a refreshing savoury minerality followed by a long, complex finish, fruity notes of orange, white peaches closing on a lovely vegetal hint of sage and white pepper.